



## **Ingredients**

0.5 pound grapes green red seedless

2 cups still water chilled

# **Equipment**

sieve

blender

### **Directions**

Nutrition Facts	
	Excerpted from Cool Waters, by Brian Preston–Campbell. Photographs copyright © 2009 by Jerry Errico. © 2009, used by permission from The Harvard Common Press.
	WATER PAIRINGS:Squirt of Apio-ReyTIP:Be on the lookout for interesting seedless grapes. My favorite for this recipe is a new seedless Muscat—it has all the flavor of a regular Muscat grape without the bother of the seeds.
	Place the remaining grape halves in the wells of standard ice cube trays. Fill the trays with the grape-water mixture and freeze.
	Pour the rest of the water into a pitcher. Strain the pureed grape mixture through a fine-mesh sieve into the pitcher, and stir well.
	Cut the grapes in half and divide into two equal parts. Puree half of the grapes with 1/2 cup of the water in a blender until smooth, for about 30 seconds.

PROTEIN 3.75% FAT 1.88% CARBS 94.37%

#### **Properties**

Glycemic Index:1.64, Glycemic Load:0.64, Inflammation Score:-1, Nutrition Score:0.22695651998662%

#### Nutrients (% of daily need)

Calories: 5.59kcal (0.28%), Fat: 0.01g (0.02%), Saturated Fat: Og (0.03%), Carbohydrates: 1.47g (0.49%), Net Carbohydrates: 1.39g (0.51%), Sugar: 1.26g (1.39%), Cholesterol: Omg (0%), Sodium: 1.01mg (0.04%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 0.06g (0.12%), Vitamin K: 1.18µg (1.13%)